

Versailles

\$48

Cold Appetizers

VERSAILLES STYLE PERCH FISH

Perch fish marinated in a special sauce with carrots, onions, celery and leek

SMOKED SALMON WRAP

Grilled tomato basil tortilla wrapped with smoked salmon, green onions and cream cheese. Served with berry capers

MEAT ANTIPASTO PLATTER

Homemade bujenina and veal tongue serve with horseradish

GARDEN SALAD

Fresh beef steak tomatoes, cucumber seedless, red onion, fresh dill mixed with olive oil and lemon juice

“OLIVIE” SALAD

European style salad made with diced boiled potatoes, eggs, carrots, chicken Bologna, pickles and peas, tossed in Mayonnaise

SPICY KANI SALAD

Thin shreds of imitation crab sticks and seaweed mixed with Japanese mayonnaise and drizzle with hot sesame seed oil, topped with Tobiko

“ARISTOCRAT” SALAD

Shaved, crunchy daikon radish mixed with fried mushrooms, grilled chicken, and carrot, tossed with homemade mayonnaise and topped with crispy onion.

DEL MAR SALAD

Seasonal favorite Venetian Seafood Salad made with grilled calamari, chilled shrimp, mixed with spinach, diced tomatoes and yellow pepper, tossed in delicate homemade dressing

PICKLED VEGETABLE PLATTER

Barreled pickled white cabbage, green tomatoes and sour pickles.

BALTIC HERRING

Sliced herring served with marinated red onion, sweet peas, lemon and a touch of extra virgin olive oil

Soft Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Coffee, Tea

Hot Appetizers

VILLAGE STYLE POTATOES

Baby potatoes roasted with house spices and garlic. Served with creamy-dill sauce

MEAT CREPES PLATTER

Homemade crepes stuffed with chicken and topped with creamy mushroom sauce

SIBERIAN HOMEMADE PELMENI

Russian style ravioli with ground chicken served with sour cream

MUSHROOM JULIENNE

A delicious mix of dry forest mushrooms, champignons with fresh leek, yellow onion, baked to perfection with mozzarella cheese

Main Course

CHICKEN SHISH KABOB

Marinated chicken served family style with whipped mashed potatoes

ROYAL COD FISH

Pan fried seasoned cod fish, topped with a sweet and tangy chili sauce.

Dessert

APPLE AND RASPBERRY PUFF STRUDEL

Alcohol

Unlimited Champagne

TAX AND GRATUITY NOT INCLUDED

Items and prices are subject to change without notice!

There is a 3% Surcharge for all credit/debit card payments

100 MCHENRY RD. • BUFFALO GROVE, IL. 60089 • TEL (847)465-9444 • FAX (847)465-1527

WWW.VERSAILLESCHICAGO.COM